



FARM HOUSE

SOURCED LOCALLY WHEN POSSIBLE

1301 SIXTH AVENUE
BELMONT, CALIFORNIA 94002
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DINNER

WE ARE PROUD TO SUPPORT THE FOLLOWING LOCAL VENDORS:

AMOUR BAKERY - BELMONT
BACKHAUS BREAD - SAN MATEO
CABRILLO FARM - HMB
DEVILS CANYON BREWERY - SAN CARLOS
EMERALD HILLS ROASTERY - RWC
FIREBRAND ARTISAN BREAD - OAKLAND
RED GIANT ROASTERY - RWC
RICHARDS GRASSFED BEEF - MORAGA
SAPORITO PASTA - RWC
VERVE COFFEE - SANTA CRUZ
WAXWING WINERY - BELMONT

MONDAY: CLOSED

BRUNCH: FRIDAY - SUNDAY 11:00AM - 2:00PM

DINNER: TUESDAY - SUNDAY 4:00PM - 8:00PM

SNAP A PICTURE & TAG US ON INSTAGRAM @FARMHOUSEBELMONT



SHAREABLE

VEGAN^N JAR OF PICKLES	10
OUR HOUSE MADE PICKLED VEGETABLES (LAKE BEANS, ORANGE & PURPLE CAULIFLOWER, BABY CARROTS, FENNEL, RADISH) IN A 16OZ MASON JAR.	
Ⓟ SHISHITO PEPPERS	8
FRIED AND TOSSED WITH HONEY SESAME AND SERVED W/SRIRACHA AIOLI	
FOCACCIA & MARINARA DIPPER	8
TOASTED FOCACCIA SERVED WITH A MILD SPICY MARINARA SAUCE WITH A SIDE OF MIXED OLIVES	
Ⓟ BURRATA & GRILLED BREAD	13
TOPPED WITH HOUSE-MADE CRANBERRY CHUTNEY & TOMATO JAM AND SERVED WITH GRILLED BACKHAUS SOURDOUGH BREAD	
FRIED CALAMARI	15
RINGS AND TENTACLES DREDGE IN OUR FLOUR MIXTURE AND FRIED. TOSSED WITH PASILLA PEPPERS AND SERVED WITH CHARRED GREEN ONION AIOLI, COCKTAIL SAUCE, AND TOPPED WITH TOGARASHI SEASONING AND TOBIKO	
CRAB & CORN PUFFS	15
LIGHT & FLUFFY PUFFS WITH BLACKENED CORN AND TARRAGON WITH LEMON REMOULADE (CONTAINS PANKO)	
PORK BELLY SLIDERS	16
3 BRAISED PORK BELLY ON TONY'S HOMEMADE SLIDER BUNS WITH KIMCHI, PICKLED RED ONIONS, MIXED GREENS, AND SRIRACHA AIOLI	

SOUP & GREENS

SOUP DU JOUR	CUP 8	BOWL 11
ASK YOUR SERVER FOR DETAILS		
CAESAR SALAD		14
ROMAINE LETTUCE, HARD BOILED EGG, PARMESAN, HOUSE MADE CROUTONS (CONTAINS ANCHOVY AND EGG)		
STRAWBERRY FIELDS FOREVER		15
SPRING MIX, CARROT CURLS, FRESH STRAWBERRIES, PISTACHIO CRUSTED CHEVRE (GOAT CHEESE) ROUND TOSSED IN A STRAWBERRY BASIL BALSAMIC VINAIGRETTE		
SEARED AHI TUNA SALAD		18
CORIANDER, BLACK PEPPER & SESAME CRUSTED AHI TUNA. SHAVED GREEN AND RED CABBAGE, CURLY CARROTS, FRESH CILANTRO, WATERMELON RADISHES, CRISPY WONTONS, ORANGE SEGMENTS, FRESH FETA SERVED WITH HONEY SESAME VINAIGRETTE		
SKIRT STEAK WEDGE SALAD		24
RICHARDS GRASS FED SKIRT STEAK (7OZ) WITH HEART OF ROMAINE, CHERRY TOMATOES, CUCUMBERS, HAZELNUTS, APPLE SLICES AND HOUSE MADE BLUE CHEESE DRESSING.		

SIDES

MANY OF OUR DISHES CONTAIN NUTS, GLUTEN AND DAIRY. LET YOUR SERVER KNOW OF ANY ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, AND SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. CORKAGE FEE IS \$25 FOR 1ST BOTTLE / \$35 FOR 2ND BOTTLE.

GRILLED EGGPLANT SLICED, SEASONED WITH SHICHIMI TOGARASHI & GRILLED	8
Ⓟ ROASTED ROMANESCO (PINT)	7
Ⓟ HERBED TRUFFLE PARMESAN FRIES	8
Ⓟ TANDOORI FRIES - MALT AIOLI	8
GRILLED BOK CHOY	8

NOSH

BUTTERMILK FRIED CHICKEN FAMILY MEAL (TO-GO ONLY) AVAILABLE AFTER 4PM ONLY. MARY'S PASTURE RAISED WHOLE CHICKEN CUT INTO 6 PIECES, BRINED IN BUTTERMILK WITH CORNMEAL & FLOUR DREDGE AND DEEP FRIED. TOPPED WITH SEA SALT AND FRIED HERBS. COMES WITH 2 PIECES OF CORN BREAD + GRAVY + 2 SIDES. FEEDS 2-3. PLEASE CHOOSE ONLY 2 SIDES FOR THIS ENTRÉE. AVAILABLE UNTIL SOLD OUT!	50
BOUILLABAISSÉ (THUR - SUN ONLY) RUSTIC FISH STEW FROM THE PROVENÇAL PORT CITY OF MARSEILLE. OURS STARTS WITH COOKING DOWN THE LOBSTER BODIES FOR A RICH STOCK AND WE ADD JUMBO PRAWNS, CLAMS, MUSSELS, CALAMARI, COD, FENNEL, RED PEPPER ROULEE. INCLUDES BACKHAUS COUNTRY BREAD FOR DIPPING	30
VENISON OSSO BUCO SLOW BRAISED VENISON SHANK FOR RICH DEEP FLAVORS AND SERVED WITH RED POTATO MASH, SAUTÉED SPINACH, PORK BELLY LARDONS AND GARNISH WITH BLACKBERRY CABERNET REDUCTION SAUCE	33
WILD BOAR TENDERLOIN GRILLED WILD BOAR SERVED WITH BLACK PEPPER GNOCCHI OVER A CHARD TOMATO VODKA AURORA CREAM SAUCE WITH APRICOT RELISH. WILD BOAR IS SIMILAR TO PORK BUT DARKER AND LEANER. THEY DO NOT HAVE A GAMEY TEST BUT RATHER A SWEET AND NUTTY FLAVOR DUE TO THEIR DIET OF GRASS, ACORNS, FRUITS AND NUTS. PAIRS WELL WITH THE SPICINESS OF THE BLACK PEPPER GNOCCHI.	33
HANGER STEAK RICHARDS GRASS FED STEAK (8 OZ) GRILLED MED-RARE WITH PEPPERCORN RED WINE REDUCTION TOPPED WITH CRISPY ONION STRINGS. SERVED WITH A SIDE OF TRUFFLE FRIES	28
ELK BOLOGNESE GROUND ELK COOKED IN SAN MARZANO TOMATO SAUCE AND HERBS AND TOSSED WITH FRESH TAGLIATELLE PASTA. SERVED WITH WARM FOCACCIA BREAD	29
COQ AU VIN RED WINE BRAISED HALF MARY'S CHICKEN WITH TOASTED BARLEY RISOTTO AND BRAISED RAINBOW CHARD	24
SHRIMP SCAMPI CITRUS BITTER VERMOUTH, SAUTÉED JUMBO PRAWNS, FENNEL, CHERRY TOMATOES, FRESH BASIL OVER A BED OF FRESH ANGEL HAIR PASTA AND TOPPED WITH PINE NUTS AND PARMESAN	26

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STEAMED MUSSELS & CLAMS 18
STEAMED CLAMS & MUSSELS IN A WHITE WINE GARLIC SAUCE WITH TOAST POINTS

GRILLED HAWAIIAN KANPACHI 25
KAMPACHI MARINATED IN GINGER, SOY, SAKE AND SERVED OVER CILANTRO WILD RICE, CHARRED BOY CHOY, AND TOPPED WITH EASTER RADISH CITRUS SALATA AND TOBIKO

RISOTTO W/WHIPPED TRUFFLE MASCARPONE 24
WITH ROASTED MUSHROOM AND TOPPED WITH A DOLLOP OF BURRATA

ELK BURGER 22
DURHAM RANCH GROUND ELK WITH TONY'S HOUSE-MADE BROICHE BUN, ROASTED POBLANO PEPPER, CHARD GREEN ONION AIOLI, LETTUCE, ONION, AND TOMATOES. CHOICE OF CHEESE & FRIES OR SALAD

FARM HOUSE BURGER 18
OUR CLASSIC HALF POUND BURGER, TONY'S HOUSE-MADE BROICHE BUN, AIOLI, HOUSE MADE PICKLES, TOMATO, BUTTER LETTUCE, CARAMELIZED ONIONS, AND HOUSE MADE BACON JAM. CHOICE OF CHEESE. CHOICE FRIES OR SALAD

Ⓢ (KIDS ONLY) THREE CHEESE MACARONI 9
AGED CHEDDAR, HERBED BREADCRUMBS, SEASONAL FRUIT

(KIDS ONLY) PASTA POMODORO 9
RED TOMATO SAUCE TOSSED WITH MACARONI PASTA

BEVERAGES

FRENCH PRESS COFFEE 12oz (5) 34oz (12)
VERVE SEABRIGHT (MED ROAST) | RED GIANT ETHIOPIA HONEY PROCESS (DARK ROAST) | EMERALD HILLS DECAF (DARK ROAST)

STEVEN SMITH TEAMAKER 3.5
PORTLAND - SPEARMINT GREEN | JASMINE GREEN | ENGLISH BREAKFAST | MASALA CHAI | EARL GREY BLACK | CHAMOMILE CITRUS

DEVIL'S CANYON ROOT BEER 16oz (5) 21oz (8)

ICED THAI TEA LATTE 5

LEMONADE | ARNOLD PALMER 4

STRAWBERRY LEMONADE | PEACH MINT LEMONADE 5

BLACK ICED TEA 4

SODA: COKE | DIET | SPRITE | COKE ZERO 3

MILK 3

JUICES: CRANBERRY | APPLE 3.5

FRESH SQUEEZED ORANGE JUICE 5

ALCOHOLIC DRINKS

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FRESH MIMOSA: ORANGE | CRANBERRY | GRAPEFRUIT | BLOOD ORANGE 11

EXTRA SHOT OF SOJU OR SAKE 7

SOJU COCKTAILS

● FARM HOUSE ADULT BEVERAGE 12

SOJU, YUZU, GINGER SYRUP, ORANGE ZEST (It's FHABULOUS!)

● ORANGE CREAMSICLE COCKTAIL 12

SOJU, OJ, YOGURT, CREAM

● ORANGE MINT MOJITO 11

SOJU, YUZU, OJ, LEMON SODA, MINT

SAKE COCKTAILS

● SAIGON ON THE ROCKS 12

SAKE, CONDENSED MILK, VERVE COLD BREW

DRAFT, BOTTLED BEER, AND WINE BY THE GLASS AND BOTTLE

SCAN THE WINE QR CODE FOR A LOT MORE SELECTIONS

DESSERTS

DC ROOT BEER FLOAT 8

DEVIL'S CANYON ROOT BEER WITH CLASSIC VANILLA BEAN ICE CREAM

TIRAMISU 10

COFFEE - MASCARPONE - LADY FINGERS

STRAWBERRY MATCHA CHEESECAKE 10

TRI-COLOR CHEESECAKE LAYERED WITH MATCHA, VANILLA, AND STRAWBERRY!

LEMON BASQUE CHEESECAKE 10

BUTTERSCOTCH BREAD PUDDING 12

BREAD PUDDING MADE WITH CROISSANT AND TOPPED WITH VANILLA ICE CREAM. PUDDING CONTAINS BUTTERSCOTCH, EGGS, CREAM, MILK, CINNAMON, NUTMEG, AND BREAD.

THIS IS IMPORTANT SO READ THIS: YOU WILL BE CHARGED A 15% SERVICE CHARGE FOR DINING IN. WHAT IS THE 15% SERVICE CHARGE? AS A CUSTOMER OF FH, YOU ARE HELPING US SUPPORT A FAIR WAGE DISTRIBUTION STRUCTURE SO THAT ALL RESTAURANT EMPLOYEES ARE MAKING A DECENT LIVING WITH HEALTH CARE BENEFITS. WE ENCOURAGE YOU TO GIVE ADDITIONAL TIPS TO YOUR SERVER FOR THEIR AWESOME SERVICE IN PROVIDING AN ENJOYABLE DINING EXPERIENCE. TIPS EARNED WILL GO SOLELY TO THEM.

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